

Hot Momma Bagels

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INGREDIENTS

- 2 tsp Hot Momma Seasoning, any flavor
- 2 tsp active dry yeast
- 1 $\frac{1}{2}$ Tbsp sugar divided
- 1 cup water divided
- 3 $\frac{1}{4}$ cup flour
- 5 tsp baking powder
- 2 $\frac{1}{4}$ tsp salt
- 1 egg white

DIRECTIONS

Add the yeast, $\frac{1}{2}$ Tbsp sugar, Hot Momma Seasoning, and $\frac{1}{2}$ cup warm water to stand mixer bowl. Let it sit for 5 minutes.

After the mixture has started bubbling, add the remaining sugar, flour, baking powder, and salt. Start mixing on low and gradually add in remaining water. The dough will be thick and shouldn't stick to the bowl at all. Cover the bowl with Saran Wrap and allow to rise for 1-2 hours until it doubles in size. Preheat oven to 425*. Fill a stockpot with water and turn stovetop to high bringing water to a boil. Divide dough into 6 portions for regular sized bagels. Roll each portion into a tight ball then, using your thumb, push through the center of the ball. Work the dough around your thumb until the hole in the center is about 1 $\frac{1}{2}$ " wide. Drop the "rings" into the boiling water and boil for 2-3 minutes on each side using a wooden spoon to flip. Set boiled bagels onto paper towel to soak up excess water. Place bagels onto parchment lined cookie sheet. Brush egg white over bagels. Bake 425* for 25-30 minutes until toothpick clean and golden brown. Place bagels on a cooling rack and cool completely. Slice

and put in a toaster or freeze for later. Ac-salsa-rize!